# Élmoncello

# Memorial Luncheon Menu



9 North Walnut Street • West Chester, PA 19380 • 610.436.6230 499 East Uwchlan Avenue • Chester Springs, PA 19425 • 610.524.3112 limoncellorestaurant.com

# Limoncello Sit-Down

Thank you for choosing Limoncello Private Events for your reception. We would first like to extend our condolences to you and your family.

We kindly ask for an estimated guest count at the time of reservation to help us prepare our staff and an appropriate room. Please take a few moments to make a list of all family and close friends expected to come from the cemetery to our facility. On the day of the luncheon, please ask your funeral director to call us with a guest count at the cemetery and an estimated arrival time. We only charge for the guests in attendance on the day of your luncheon.

*Menu* \$34.95 per persor



#### LIMONCELLO TOSSED V

mixed greens, olives, red onions, cucumber, cherry tomato, marinated artichoke, roasted red peppers, fresh mozzarella balls, basil white balsamic vinaigrette

#### **INSALATA ALLA DINA**

mixed greens, sliced pear, gorgonzola cheese, cranberry, glazed walnuts, crispy prosciutto, raspberry vinaigrette

#### CLASSIC CAESAR V

romaine, herb croutons, shaved parmigiano, caesar dressing

#### MIXED GREENS V

mixed greens, olives, red onions, cucumber, cherry tomato, balsamic vinaigrette

## Main Course

#### Choose Two

#### PENNE ALLA VODKA

pancetta, sweet peas, vodka rosé sauce gluten penne available vegetarian available V

#### EGGPLANT PARMIGIANA

san marzano tomato sauce and mozzarella, served with linguine or broccoli rabe

#### **CHICKEN PARMIGIANA**

san marzano tomato sauce and mozzarella, served with linguine or broccoli rabe

#### **CHICKEN FRANCAISE**

egg-dipped chicken, lemon, white wine sauce, served with linguine or broccoli rabe

#### CHICKEN MARSALA

sweet marsala wine, kennett square mushrooms, onions, served with linguine or broccoli rabe

#### CHICKEN SALTIMBOCCA +3

topped with parma prosciutto, fresh mozzarella, kennett square mushrooms, white wine marinara, served with linguine or broccoli rabe

#### **VEAL PARMIGIANA +6**

san marzano tomato sauce and mozzarella, served with linguine or broccoli rabe

#### VEAL MARSALA +6

sweet marsala wine, kennett square mushrooms, onions, served with linguine or broccoli rabe

#### VEAL SALTIMBOCCA +6

medallions of veal topped with parma prosciutto, fresh mozzarella, kennett square mushrooms, white wine marinara, served with linguine or broccoli rabe

#### SALMON PUTTANESCA +5

fresh tomato, kalamata olives, capers, white wine, served with linguine or broccoli rabe

#### LUMP CRAB CAKES +6

grilled asparagus, mashed potatoes, tartar sauce

#### FILET MIGNON +10

mashed potatoes, grilled asparagus, chianti demi

# Add On Family Style Appetizers

### \*Additional \$7.50 per person - Served Family Style

#### RICOTTA BOARD ✓

ricotta, honey, warm focaccia bread

#### CALAMARI FRITTI

served with three dipping sauces - sweet chili, marinara and limoncello garlic aioli

#### CALAMARI SICILIANI

sautéed calamari tossed with capers, kalamata olives, fresh tomatoes, long hots

#### CHEESESTEAK EGG ROLLS

caramelized onions, sharp provolone, ketchup

#### PORCHETTA EGGROLLS

roasted pork, broccoli rabe, au jus, sharp provolone wiz

#### SAUSAGE AND PEPPER DUMPLINGS

mix of sweet and hot sausage, peppers, sweet chili dipping sauce

#### SAUSAGE STUFFED MUSHROOMS

artichoke, roasted red peppers, pork sausage, mozzarella

#### VEGETABLE STUFFED MUSHROOMS Y

artichoke, roasted red peppers, spinach, mozzarella

#### CHARCUTERIE BOARD +3

pecorino toscano 6 month, gorgonzola dolce, fontina, parma prosciutto, calabrese salami, fresh fruit and appropriate accompaniments

#### COCONUT SHRIMP +3

sweet chili sauce

#### MINI CRAB CAKES +3

tartar sauce

#### CRAB STUFFED MUSHROOMS +2

lump crab imperial



\$32.95 per person

Salads

Choose One

\*additional choice \$3 per person

LIMONCELLO TOSSED V

mixed greens, olives, red onions, cucumber, cherry tomato, marinated artichoke, roasted red peppers, fresh mozzarella balls, basil white balsamic vinaigrette

**INSALATA ALLA DINA** 

mixed greens, sliced pear, gorgonzola cheese, cranberry, glazed walnuts, crispy prosciutto, raspberry vinaigrette

CLASSIC CAESAR V

romaine, herb croutons, shaved parmigiano, caesar dressing

MIXED GREENS ✓

mixed greens, olives, red onions, cucumber, cherry tomato, balsamic vinaigrette

\*additional choice \$4 per person

CHEESE STUFFED TORTELLINI Y

filled with ricotta cheese, choice of tomato, rosé or alfredo sauce

PENNE ALLA VODKA

pancetta, sweet peas, vodka rosé sauce gluten penne available vegetarian available Y

PENNE PRIMAVERA ✓

cherry tomatoes, baby spinach, zucchini, red onion, extra virgin olive oil, garlic

PEAR & CHEESE SACCHETTI +2 √

sweet pear & ricotta stuffed pasta purses, mascarpone cream, toasted pistachio

Main Course

\*additional choice \$6 per person

EGGPLANT PARMIGIANAV

mozzarella cheese, tomato sauce

eggplant stuffed with ricotta, topped with mozzarella cheese and tomato sauce

CHICKEN FRANCAISE

egg-dipped chicken breast, lemon, white wine

**CHICKEN PARMIGIANA** 

mozzarella cheese, tomato sauce

CHICKEN SALTIMBOCCA

topped with parma prosciutto, fresh mozzarella, local mixed mushrooms, white wine marinara

CHICKEN MARSALA

sweet marsala wine, local mixed mushrooms, onions

MARIA'S MEATBALLS

homemade beef meatballs, simmered in tomato sauce

**MEATBALLS & SAUSAGE** 

homemade beef meatballs, sweet sausage, simmered in tomato sauce

SAUSAGE AND PEPPERS

sweet sausage, peppers, onions

TOP ROUND ROAST BEEF horseradish, gravy

VEAL PARMIGIANA +4

mozzarella cheese, tomato sauce

VEAL MARSALA +5

sweet marsala wine, local mixed mushrooms, onions

STUFFED SALMON +7

stuffed with crab imperial, fresh herbs, olive oil, lemon

SALMON PUTTANESCA +7

wester ross salmon, tomato, olive, capers, garlic, fresh herbs

LUMP CRAB CAKES +7

tartar sauce

**BUFFET INCLUDES HOMEMADE ROLLS AND BUTTER** 

\*additional choice \$2 per person

**ROASTED RED BLISS POTATOES** oven roasted, extra virgin olive oil, rosemary, fresh garlic

RISOTTO WITH MUSHROOMS kennett square mushrooms, parmigiano cream

**MASHED POTATOES** STRING BEANS ALMONDINE STRING BEANS GARLIC AND OIL **GRILLED VEGETABLES** 

eggplant, zucchini, roasted red peppers, asparagus, carrots

\*served room temperature

SAUTÉED MIXED VEGETABLES

broccoli, cauliflower, carrots, asparagus, extra virgin olive oil, fresh garlic

### Add On Family Style Appetizers \*Additional \$7.50 per person - Served Family Style

RICOTTA BOARD √ ricotta, honey, warm focaccia bread

CALAMARI FRITTI

served with three dipping sauces - sweet chili, marinara and limoncello garlic aioli

CALAMARI SICILIANI

sautéed calamari tossed with capers, kalamata olives, fresh tomatoes, long hots

CHEESESTEAK EGG ROLLS

caramelized onions, sharp provolone, ketchup

**PORCHETTA EGGROLLS** 

roasted pork, broccoli rabe, au jus, sharp provolone wiz

SAUSAGE AND PEPPER DUMPLINGS

mix of sweet and hot sausage, peppers, sweet chili dipping sauce

SAUSAGE STUFFED MUSHROOMS

artichoke, roasted red peppers, pork sausage, mozzarella

VEGETABLE STUFFED MUSHROOMS √

artichoke, roasted red peppers, spinach, mozzarella

CHARCUTERIE BOARD +3

pecorino toscano 6 month, gorgonzola dolce, fontina, parma prosciutto, calabrese salami, fresh fruit and appropriate accompaniments

COCONUT SHRIMP +3

sweet chili sauce

MINI CRAB CAKES +3

CRAB STUFFED MUSHROOMS +2

lump crab imperial



MINI ASSORTED PASTRIES

eclairs, cream puffs, mini ricotta cannolis, fresh fruit tarts

**ITALIAN DESSERT TRAY** 

pizzelles, mini ricotta cannolis, butter cookies, assorted biscotti

**MINI CUPCAKES** 

bite sized, sprinkles

\*chocolate and vanilla with buttercream icing\*red velvet with cream cheese icing

**CANNOLI TRAY** 

classic ricotta, chocolate chips

\*Additional \$7 per person

**BUTTER COOKIES** 

assortment of chef's daily offering

**COOKIES AND BROWNIES** 

chocolate chip, oatmeal raisin, vanilla wafers, brownies

FLOURLESS CHOCOLATE TORTE

flourless, rich, dark chocolate

20% gratuity De added for parties of six or more

\*optional

**CHICKEN FINGERS AND FRIES** 

barbeque, honey mustard or ketchup 13

KIDS PASTA V

penne, rigatoni, ravioli or linguine, tomato sauce 13 add meatballs +3 each

KIDS PIZZA V

tomato sauce and mozzarella 15

Cold & Hot Beverage Services

\*optional

Non Alcoholic

\*Additional \$3.50 per person

**SOFT DRINKS** 

coke, diet coke, sprite, ginger ale, brewed iced tea

COFFEE

lamont coffee (regular or decaf)

**HERBAL TEA** 

assorted herbal teas

Bar Services

**HOST TAB** 

Beverages are charged by consumption to the host.

**DIRECT TO BAR (CASH BAR)** 

If you do not wish to pay for beverages for your guests, they will be directed to a bar where they may purchase their own beverages.

Terms and Conditions

We require a deposit in the amount of \$250. Checks may be made payable to Limoncello. We also accept all major credit cards.

Final guest count and menu selections are due 2 business days prior to the event.

Final bills are subject to a 20% Service Charge and 6% Pennsylvania Sales Tax.

Notes				